

IN THE CLAIMS

Please amend the claims as follows:

1. (original) A coffee composition having a hydroxyhydroquinone content of from 0 to 0.00005 wt. %.

2. (currently amended) A coffee composition, characterized in that in ~~the~~ analysis by high performance liquid chromatography, the composition has no substantial peak within a range of a relative retention time from 0.54 to 0.61 with respect to gallic acid used as a reference substance.

3. (original) A soluble coffee composition having a hydroxyhydroquinone content of from 0 to 0.001 wt. %.

4. (original) A packaged beverage having, filled therein, a coffee composition having a hydroxyhydroquinone content of from 0 to 0.00005 wt. %.

5. (currently amended) A packaged beverage having a coffee composition filled therein, characterized in that in ~~the~~ analysis by high performance liquid chromatography, the composition has no substantial peak within a range of a relative retention time of from 0.54 to 0.61 with respect to gallic acid used as a reference substance.

6. (original) A process for preparing the coffee composition as claimed in claim 1 or 2, which comprises treating an extract of roasted coffee beans with activated carbon.

7. (currently amended) The process according to claim 6, wherein the activated carbon is obtained by activation by ~~the~~ a zinc chloride method or steam activation method.

8. (original) A process for preparing the soluble coffee composition as claimed in claim 3, which comprises treating an extract of roasted coffee beans with activated carbon to yield a coffee composition and spray drying or freeze drying the resulting coffee composition.